

CORDILLERA

de los Andes®



Syrah 2015

ELQUI VALLEY

GRAPE VARIETIES: Syrah

DATE GRAPES PICKED: March 14th

ORIGIN: Elqui Valley / Alcohuz

TASTING NOTES

Intense dark cherry color. Expressive aromas with notes of torrefaction and redcurrant jam as well as touches of tobacco, juniper, and lactic overtones. On the palate it is characterized by its fullness: robust tannins, retronasal aromas of licorice and spices with a long and elegant finish.

SERVING SUGGESTIONS

Ideal with small game dressed with sweet sauces such as those of autumnal red fruits. Sublime with meaty, textured fish cooked on a grill such as tuna in soy sauce.

TECHNICAL DATA

Alcohol level: 14,5% PH: 3,5

Acid level: 5,3 grs. /l (as tartaric) RS: 2,4 gr. /l.

FORMATS AVAILABLE: 75cl

VINIFICATION

Number of days of skin contact: 20 days

Number of days of fermentation: 6 days

Fermentation temperature: 26°C

LENGTH AND TYPE OF AGEING

Aged for 12 months in French oak (30% new Oak and 70% oak second year)

Month wine was bottled: January 2017

AWARDS AND SCORES

Vintage 2014 - 94 Points, Tim Atkin 2018, Chile

Vintage 2014 - 92 Points, James Suckling 2016, USA

Vintage 2011 - 91 Points, Guía Descorchados 2015, Chile

Vintage 2010 - Gold Medal, Korea Wine Challenge 2014, Korea



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